

# Standardized Recipe Form

Recipe Name Grab'n Go Turkey Pasta Salad Category Entrée Recipe # \_\_\_\_\_

(i.e., entrée, breads)

Process: 3 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local vegetable when in season	Servings		Directions: Include <i>step- by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
<b>Pasta Salad</b> (22 servings) Mayonnaise, low fat, no cholesterol Dressing, fat free honey mustard Soy sauce Ginger, ground Celery seed Sugar, granulated Sauce, pepper or hot Turkey breast meat, cooked* Sweet red pepper, chopped (Local) Celery, raw, chopped Edamame, soybean kernels Rotini, whole grain, dry* Tomatoes, raw, chopped or sliced (Local) Noodles, chow mein  <b>SERVE</b> Pasta salad - Turkey Cantaloupe Veggie assortment Ranch dressing Muffin Squares (using Master Mix)	2 qt 3 ½ oz 3 Tbsp + 1 ¼ tsp ½ tsp 2 ¼ tsp 2 Tbsp + ¾ tsp ¾ tsp 6 lb + 13 oz 3 1/3 cup + 1 Tbsp 2 ¼ cup + 1 tsp 4 lb + 8 ¾ oz 6 lb + 13 oz 3 1/3 cup + 1 Tbsp 3 1/3 cup + 1 Tbsp  1 cup 1 wedge, medium 1 ½ cup 2 Tbsp 1 piece	3 qt + 3 ¾ cup 6 7/8 oz 1/3 cup + 1 ½ Tbsp 1 1/8 tsp 1 ½ Tbsp ¼ cup + 1 5/8 tsp ½ Tbsp 13 lb 10 oz 1 qt + 2 ¾ cup 1 qt + ½ cup 9 lb 2 oz 13 lb 10 oz 1 qt + 2 ¾ cup 1 qt + 2 ¾ cup  	<ol style="list-style-type: none"> <li>The day before serving combine all dressing ingredients, mix, and refrigerate</li> <li>They day before serving chop peppers, dice celery and cube turkey into pieces and refrigerate</li> <li>Place frozen edamame in refrigerator to thaw</li> <li>On the day of serving chop tomatoes into bite size pieces</li> <li>On the day of serving cook pasta according to directions; drain and rinse in cold water. Place in large bowl and add the turkey and vegetables</li> <li>Sprinkle with chow mein noodles. Add a sprig of parsley for color</li> <li>Serve with a side of fruit, veggies, and a muffin square</li> </ol> <p>Place components in serving container in safe and appealing presentation. Close lid securely for safe transport. Keep chilled until served.</p> <p>◇ Sodium can be reduced by using a low sodium salad dressing.</p>

Serving Size 1 container Pan Size \_\_\_\_\_

**Oven Temperature & Baking Time:**

Yield _____	Number of Pans _____	Conventional _____	Temperature _____	Minutes _____
		Convection _____		

**Meal Pattern (Based on Serving Size):** 1 container

If available, **Nutrition Analysis:** **Serving Size:** 1 container

<u>2.25 oz</u> Meat/Meat Alternative	<u>704</u> Calories	<u>3.38</u> Saturated Fat (g)	<u>84.0</u> Vitamin C (mg)
<u>2.00 servings</u> Fruit/Vegetable	<u>30</u> Protein (g)	<u>1050</u> Sodium (mg)	<u>7121</u> Vitamin A (IU)
<u>1.25 cup</u> Grains/Breads	<u>20</u> Total Fat (g)	<u>9.67</u> Fiber (g)	<u>209</u> Calcium (mg)
	<u>29.4</u> % Calories from Total Fat		<u>6.00</u> Iron (mg)

This recipe is from Cindy Giese at Lewistown Public Schools, Lewistown, Montana.